

Prawn and Green Mango Salad Recipe

Ingredients:

- Prawns – 10, cooked, peeled, deveined
- Green Mango – 1, peeled, finely sliced
- Cucumber – 1, small, finely sliced, seeds removed
- Cherry Tomatoes – 125 gms, halved
- Onion – 1/2, finely sliced
- Coriander Leaves – 1/4 cup
- Mint Leaves – 1/4 cup
- Basil Leaves – 1/4 cup

For the dressing:

- Garlic – 2 cloves, finely chopped
- Coriander Roots – 2, finely chopped
- Palm Sugar – 1 tblsp
- Thai Fish Sauce – 1 tblsp
- Red Chilli – 1, small, finely chopped
- Juice of 1 Lime



Method:

- Mix all the dressing ingredients in a bowl and whisk well.
- Add the prawns, mango and cucumber to a large serving bowl.
- Add the onions, tomatoes and toss well.
- Add the mint, basil and coriander leaves.
- Pour the dressing over and toss again until evenly combined.
- Serve at once.